

Cooking Favorites *of*

MOUNTAIN HOME



CHRISTIAN WOMEN'S FELLOWSHIP
MOUNTAIN HOME, IDAHO

ACKNOWLEDGMENT

We wish to acknowledge the fine spirit of co-operation by the organization members and the community at large including the merchants and business firms, without which this book could not have been possible.

The Organization

LIST OF MEMBERSHIP

Liela Appling

Gladys Brown

Lorna Cairns

Shirley Caldwell

Paulette Campbell

Martha Chipman

Dorothy Colthorpe

Emaline Cotner

Sylva Doran

Doris Dorman

Jody Enochs

Dare Fedde

Marge Garner

Joyce Gee

Ruby Grafft

Nell Hopson

Marva Keiffer

Brenda Landsdell

Marjorie Murray

Ruth Ott

LaWanda Rapp

Rosemary Shields

Laverne Sipes

Candance Smith

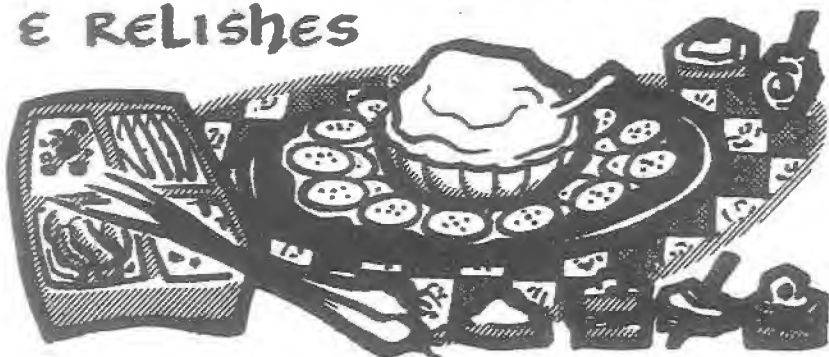
Cleona Swenson

Margaret Walter

Kay Wells

Anna Williams

HORS D'OEUVRES, PICKLES E RELISHES



DILL PICKLES - 1/2 gal.

Candance Smith

1/4 c. salt
1/2 c. vinegar

2-1/2 c. water
garlic

Pack jars alternately with cucumbers, dill and small pieces of garlic. Bring water, salt and vinegar to a boil. Pour over cucumbers and seal.

KOSHER SWEET AND SOUR PICKLES

Nell Hopson

6 c. sugar
3 c. vinegar

big cucumbers

Wash and soak whole cucumbers 7 to 8 inches overnight in cold water. Cover bottom of crock with grape leaves, a layer of whole cucumbers, a layer of dill, 2 green peppers, cut up. Repeat until full. Cover with a brine of 19 c. water, 1 c. salt, 1/2 c. vinegar. Cover cucumbers completely. (Place a plate over them with a weight on top). Let stand 7 to 8 days. Remove from brine, wash in cold water, cut in slices or chunks. Place in jars with 8 to 10 pieces of allspice and 1/2 clove of garlic. Boil the sugar and vinegar and pour while hot over the pickles and seal.

SWEET PICKLE STICKS

Kay Wells

3-3/4 c. vinegar
3 c. sugar
3 Tbsp. salt

4-1/2 tsp. celery seed
4-1/2 tsp. turmeric
3/4 tsp. mustard seed

Use fresh, firm medium cucumbers. Wash and cut into sticks. Pour boiling water over them and let stand overnight. Next morning pack solidly into jars. Make solution of ingre-

SWEET PICKLES STICKS (Continued)

Ingredients above and boil 5 minutes. Pour boiling hot over cucumbers in jars. Put cap on and screw it tight. Process in boiling water bath for 5 minutes. Solution fills 6 pt. jars. (Note) If sweeter pickle is desired double measurement of sugar.

BREAD AND BUTTER PICKLES

Marjorie Garner

7 qts. medium cucumbers,
sliced

3 qts. medium onions, sliced
1 c. Eastern salt, pickling

Cover with cold water and let set 3 hours. Drain off brine and throw away. Add:

6 c. sugar
1/2 c. mustard seed
1 Tbsp. celery seed

1/3 tsp. red pepper
1-1/2 qts. vinegar

Heat to boiling point and seal. Makes 10 to 12 pts.

HAWAIIAN SWEET PICKLES

Gladys Brown

Select cucumbers, dill size or larger. Slice round 1/2 inch thick. Place in jar (or crock), cover with brine that will float an egg (2 c. salt to 1 gal. water). Leave 7 days. On 8th day, drain, wash and cover with alum solution (1 tsp. alum to 2 qts. water). Leave 24 hours. Drain and wash again. Cover with boiling syrup (2 c. sugar to 1 c. vinegar - DO NOT DILUTE). Repeat the boiling of the syrup 4 mornings. On 5th day, add 2 sticks cinnamon and 1 tsp. whole cloves (or pickling spice) to each 2 qt. jar. Seal.

COMPANY BEST PICKLES

Candance Smith

10 medium cucumbers
8 c. sugar
2 Tbsp. mixed pickling spices

5 tsp. salt
4 c. vinegar

Cover whole cucumbers with boiling water. Allow to stand until next morning; drain. Repeat this procedure on next 3 mornings. On the 5th day, drain and slice in 1/2 inch pieces. Combine sugar, spices, salt and vinegar. Bring to boiling and pour over cucumbers. Let stand 2 days. On 3rd day, bring to boiling and seal in hot sterile jars. Makes 7 pts.

PLEASE

PATRONIZE

OUR

ADVERTISERS

VIRGINIA CHUNK SWEET PICKLES

Kay Wells

75 cucumbers, 4 to 5 inches long or 2 gal. small ones	1/3 c. pickling spice
6 c. vinegar	1 Tbsp. celery seed
5 c. sugar	alum powder

Make a brine of a proportion of 2 c. salt to 1 gal. water, boil and pour over cucumbers boiling hot. Weight down and keep under brine. Let stand 1 week. In hot weather skim daily. Drain and cut in chunks. For the next 3 mornings make a boiling solution of 1 gal. water and 1 Tbsp. alum and pour over the pickles. Make this fresh hot bath for 3 mornings. On the 4th morning drain and discard the alum water. Heat vinegar, sugar, pickling spice and celery seed to boiling point and pour over pickles. On 5th morning, drain off this liquid and add 2 more c. sugar, heat again to boiling point and pour over the pickles. On the 6th morning drain liquid and 1 c. sugar, heat, pack pickles into sterilized jars and fill within 1/2 inch of top of jar with the boiling liquid. Seal at once.

ONION RINGS - WALLA WALLA

Leila Appling

4 large sweet onions, sliced thin	1 Tbsp. sugar
1/2 c. water	1/4 c. mayonnaise
1 c. vinegar	1-1/2 Tbsp. celery seed
	salt and pepper

Marinate onions in water, vinegar and sugar. Cover and place in refrigerator for 5 hours. Drain thoroughly and separate the rings. Blend mayonnaise, celery seed, salt and pepper. Toss onion rings in mixture and serve cold at once.

LAST OF THE GARDEN RELISH

Sylva F. Doran

1/2 gal. each chopped cabbage	shell beans
green tomatoes	vinegar
large cucumbers	corn
small cucumbers	1/2 lb. mustard
cauliflower	1/6 lb. black pepper
green beans	6 sweet green peppers
	2 lbs. brown sugar

Slice tomatoes and let stand overnight in salt water. Precook corn and beans. Chop large cucumbers and place in salt water overnight. Mix thoroughly all vegetables and cook 2 to 3 hours with the vinegar and spices. Seal in pt. jars.

PLEASE PATRONIZE OUR ADVERTISERS

Write Extra Recipes Here:

SALADS, VEGETABLES & SOUP



COLD BEAN SALAD

LaWanda L. Rapp

- | | |
|---------------------------------------|-----------------------------|
| 1 can yellow beans, drained | 1/2 c. chopped green pepper |
| 1 can green beans, drained | 1/2 c. chopped onion |
| 1 can red kidney beans, include juice | 1 c. chopped celery |
| 1 can garbonza beans | 2/3 c. sugar |
| | 3/4 c. white vinegar |
| | 1/2 c. Wesson oil |

Mix all the above ingredients well and set in a large bowl overnight.

VEGETABLE SALAD ORIENTALE

Mrs. Maude Gepford

- | | |
|------------------------------|------------------------------------|
| 1 - 3 oz. pkg. lemon Jell-O | 1/8 tsp. black pepper |
| 1 - 3 oz. pkg. orange Jell-O | 2 tsp. grated onions |
| 2 c. boiling water | 1-1/2 c. finely shredded carrots |
| 2 c. ginger ale | 1-1/2 c. very finely sliced celery |
| 3 Tbsp. soy sauce | |

Lightly oil - 10 - 1/2 c. molds with salad or cooking oil (not olive oil) and drain. Pour boiling water over gelatin in bowl and stir until dissolved. Add next 4 ingredients and mix well. Chill until mixture is slightly thicker than consistency of thick unbeaten egg. Mix in carrots and celery. Spoon into the molds. Chill until firm.

KANSAS SLAW

Dare Fedde

- | | |
|------------------------------------|-----------------------|
| 8 c. shredded cabbage | 2/3 c. sugar |
| 2 carrots, shredded | 2/3 c. vinegar |
| 1 green pepper, cut in thin strips | 1-1/2 tsp. salt |
| 1/2 c. chopped onion | 1/4 tsp. black pepper |
| 1 env. unflavored gelatine | 2 tsp. celery seed |
| | 2/3 c. salad oil |

KANSAS SLAW (Continued)

Combine cabbage, carrots, green pepper and onion. Add 1/2 c. cold water and chill in refrigerator. Sprinkle gelatine over 1/4 c. cold water. Combine sugar, vinegar, salt, black pepper and celery seed in saucepan and bring to a boil. Stir in softened gelatine. Cool mixture until slightly thickened. Beat with egg beater and gradually add salad oil. Drain chilled vegetables. Add dressing and mix lightly until vegetables are coated with dressing.

PINEAPPLE SOUR CREAM SALAD

Candance Smith

Dissolve 1 pkg. lemon Jell-O	Add 1/4 c. cold water
1/2 tsp. salt in	2 Tbsp. lemon juice
1 c. hot water	1 c. sour cream

Beat until blended. Chill to thicken slightly. Set in ice and water, whip until thick and foamy. Fold in 1-1/2 c. drained crushed pineapple, chopped celery and grated carrots, as desired. Chill thoroughly before serving.

JELL-O SALAD

Echo Day

2 pkgs. lime Jell-O	1 c. chopped nuts
2 c. hot water	2 Tbsp. horseradish
1 can crushed pineapple	1 - 1 pt. pkg. cottage cheese
1 c. canned milk	1 c. mayonnaise

Combine Jell-O and hot water. Add rest of ingredients. Stir. Let set until solid.

SHRIMP SALAD

Kay Wells

1 small can shrimp	Dressing:
3 scrambled eggs	1/2 c. salad dressing
1/2 c. chopped celery	1/2 tsp. prepared mustard
1 small head of lettuce	1 tsp. vinegar
2 Tbsp. sweet pickle relish	1 tsp. sugar
	salt and pepper to taste

Scramble eggs, let cool. Toss ingredients lightly. Prepare dressing and pour over salad. Toss lightly.

PLEASE

PATRONIZE

OUR

ADVERTISERS

HOME DAIRIES

**Home
Delivery
or at
Your Grocer**



**MILK
KNOWN
FOR ITS
FINER
FLAVOR**

Call Mountain Home
587-5511
1630 North 6th East

Most of our customers save with a purpose in mind. They select a goal - a vacation, a home, a college education, or a new winter coat - and save a certain amount each week or month. Thanks partly to generous compounded earnings, in no time at all they have what they want. Why not come in soon and tell us what you want? We'll show you the best way to get it!

**WORTH
SAVING
FOR?**



THE THINGS YOU WANT ARE!

Current Rate $4\frac{1}{2}\%$ per year

NORTHWEST SAVINGS & LOAN

"Headquarters for home and home improvement loans"

230 No. 3rd East



Mountain Home, Idaho

FARMERS INSURANCE GROUP

AUTO - TRUCK
FIRE - LIFE
Fast-Fair-Friendly

PHONE
Mountain Home
587-3387

W. W. Sanders, Dist. Mgr.
Res. 587-3536

225 No. 2nd E., Mt. Home



Compliments Of...

K F L I

Mountain Home Idaho

Compliments Of
WESTERN AUTO
ASSOCIATE STORE

220 N. Main
Mountain Home, Idaho

ROWETT JEWELERS

160 E. JACKSON
"Ideal Gifts That Last"
Mountain Home, Idaho



THE MODEL SUPER MARKET

COMPLETE SHOPPING CENTER

Modern In Our Service

Old Fashioned In Our Friendliness

587-3731

530 S. 3rd W.

Mountain Home, Idaho

PLEASE

PATRONIZE

OUR

TWENTY FOUR HOUR FRUIT SALAD

Harriet Cumpton

1 large can white grapes
2 c. diced pineapple
2 c. orange sections

2 c. small marshmallows
1/4 lb. almond meats (blanched
and chopped)

Dressing:
2 eggs
2 Tbsp. sugar

1/4 c. light cream
juice of 1 lemon
1 c. heavy cream, whipped

Combine fruit, well drained. Add marshmallows and nuts. Beat eggs until light, gradually add sugar, light cream and lemon juice. Mix thoroughly. Cook in double boiler until smooth and thick. Stir constantly. Cool, fold in whipped cream. Pour over fruit mixture and mix lightly. Chill 24 hours. Do not freeze. Serves 10 to 12.

LEMON DELIGHT SALAD

Nellie McKimmy

2 pkgs. lemon Jell-O
3 c. hot water
1/2 c. cream, whipped

1 can pineapple
1 c. grated cheese
1 c. celery

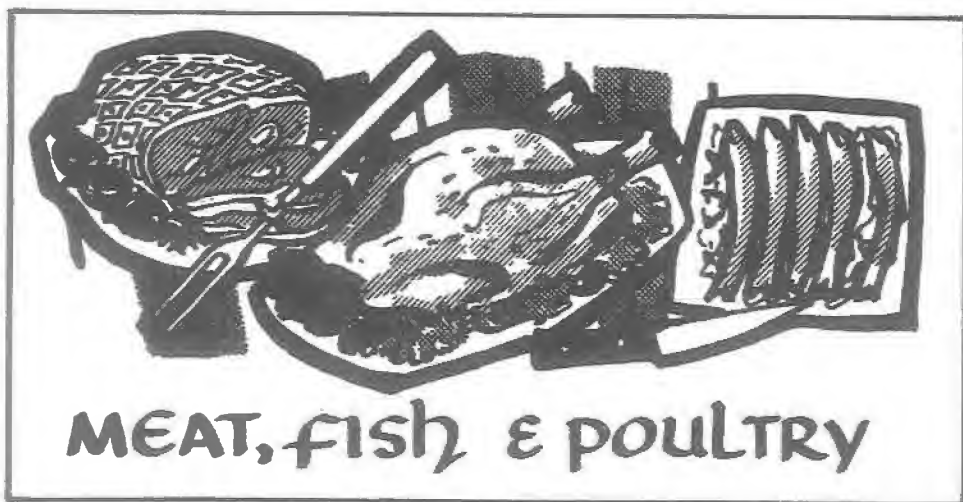
Dissolve Jell-O in hot water and chill until partially set. Add cream, pineapple, cheese and celery and chill again until set. Cover with the following topping.

1 c. mayonnaise
1 green pepper

1 bunch green onions, chopped
fine
1 small jar ripe olives, sliced

Write An Extra Recipe Here:

Write Extra Recipes Here:



MEAT LOAF

Susella Dallas

- | | |
|--------------------------------|-------------------------------|
| 2 lbs. ground beef | 1 c. whole wheat bread crumbs |
| 1 egg, well beaten | 3/4 c. tomato sauce |
| 1 green pepper, finely chopped | salt and pepper |

Mix and bake in loaf pan in 350 degree oven for about 1 hour. Make gravy from the liquid in pan.

HAM LOAF

Susella Dallas

- | | |
|--------------------------|--------------------|
| 8 lbs. ground ham | 5 c. milk |
| 3 large onions, cut fine | 3 c. tomato juice |
| 5 c. bread crumbs | 3 tsp. dry mustard |
| 5 eggs, beaten | |

Mix well and bake slowly for 1 hour. Serves 25 people.

BEEF STROGANOFF

Laverne Sipes

- | | |
|-------------------------|------------------------------|
| 2 lbs. round steak | 1 tsp. salt |
| 2 Tbsp. flour | 1 - 3 oz. can mushrooms and |
| 1/2 c. chopped onions | broth |
| 1/2 c. chopped celery | 1 - 8 oz. can tomato sauce |
| 1 clove garlic, chopped | 1 Tbsp. Worcestershire sauce |
| | 1 c. sour cream |

Brown meat. Add all ingredients except sour cream and cook until tender. Add sour cream last.

PLEASE PATRONIZE OUR ADVERTISERS

BARBECUE (for buns)

Ruby Grafft

- | | |
|--|------------------------------------|
| 5 lbs. pork (small loin, butt or shoulder) | 2 Tbsp. dry mustard |
| 2 green peppers, chopped | 2 bottles catsup |
| 2 large onions, chopped | 2 Tbsp. sugar |
| | 4 Tbsp. vinegar |
| | 4 Tbsp. mixed spices (tied in bag) |

Season meat well and cook until done. Pick from bone and cut into pieces. Mix the remaining ingredients, (including meat broth) and cook slowly for 2 hours. Reheat when ready to use. Store unused portion in jars in refrigerator. It will keep indefinitely. Serve on warm buns.

SPICY SPARERIBS

Mrs. Phelps Whitney

- | | |
|------------------------------|--------------------------|
| 4 lbs. spareribs | 3 Tbsp. vinegar |
| 1/3 c. flour | 1/2 Tbsp. celery salt |
| 2 tsp. salt | 1/8 Tbsp. cayenne pepper |
| 1/4 tsp. pepper | 3 whole cloves |
| 3 Tbsp. butter or margarine | 3 whole allspice |
| 2 beef bouillon cubes | 1/2 bay leaf |
| 1-1/2 c. boiling water | 1/2 clove garlic, minced |
| 1/4 c. catsup | 1 medium onion |
| 3 Tbsp. Worcestershire sauce | 1/4 c. cold water |
| | 3 Tbsp. flour |

2-1/2 hours before serving, heat oven to 350 degrees. Wipe ribs and cut into serving pieces. Combine salt, pepper and flour and coat ribs with mixture. Melt butter or margarine in skillet and brown the ribs. When thoroughly browned, arrange ribs in a roasting pan. Dissolve some butter in the 1-1/2 c. boiling water. Stir in the catsup, Worcestershire sauce, vinegar, celery salt, cayenne pepper, cloves, allspice, bay leaves and garlic. Pour this mixture over the meat. Sprinkle with the onion which has been finely chopped. Cover and bake 1-1/2 hours.

Spicy Sauce: Remove excess fat from the liquid that is on the roasted ribs. Slowly stir 1 c. water into 2 Tbsp. flour. Bring meat liquid to boil and pour flour-water mixture into the boiling liquid. Spoon over ribs and serve.

PORK AND NOODLE DISH

Leila Appling

- | | |
|------------------------------|-----------------------------------|
| 3 lbs. lean pork | 1 can whole kernel corn |
| 1 lb. pkg. noodles | 1 lb. sharp cheddar cheese, cubed |
| 1 green pepper, chopped | 1 can pitted ripe olives |
| 1 can pimento, cut fine | buttered bread crumbs |
| 2 cans cream of chicken soup | |

Cook pork in boiling water with small onion and celery until tender. Cool and dice. Cook and drain noodles. Combine pork

PORK AND NOODLE DISH (Continued)

broth and noodles together for 20 minutes. Add pepper, pimento, chicken soup, corn cheese and olives, drained. Top with buttered crumbs. Bake in 375 degree oven until bubbly and hot. Serves 16 people.

7 LAYER CASSEROLE

Lucille Amy

- | | |
|---|------------------------------------|
| 1 c. uncooked rice | 1/2 c. finely chopped onion |
| 1 c. canned whole kernel corn
or 1 pkg. frozen | 1/2 c. finely chopped green pepper |
| 2 - 3 oz. cans Hunt's tomato
sauce | 3/4 c. uncooked ground beef |
| | 4 strips bacon |
| | 1/2 can water |

Place rice and corn in layers in a 2 qt. baking dish with a tight fitting lid. Sprinkle with salt and pepper. Pour over 1 can tomato sauce and 1/2 c. water, onion and green pepper and ground beef. Sprinkle with salt and pepper. Pour over second can of tomato sauce and another 1/2 can water. Cover with bacon, cut in 1/2. Cover dish and bake in 350 degree oven for 1 hour. Uncover and bake about 30 minutes longer until bacon is crisp.

HOT DISH TO SERVE 20

Mrs. Barbara Doran

Can be reduced for family meal.

- | | |
|--|-------------------------------|
| 10-oz. pkg. curly or wavy
noodles (be sure to use curly
or wavy noodles) | 1/2 c. chopped onion |
| 2 lbs. ground beef | 2 cans cream of mushroom soup |
| 3/4 c. celery | 2 cans cream of chicken soup |
| | 1 can tomato soup |
| | 1 small can stuffed olives |

Boil noodles until done. Separate and pan brown the ground beef with the celery and onion. Combine noodles with meat mixture, then add all of the soups. Pour into a large casserole or baking pan and bake for 30 minutes in 350 degree oven. Drain juice from small can of stuffed olives. Cut olives into small pieces. Spread olives over the top of mixture and return to oven for 10 minutes.

SHEPHERD'S PIE

Jody B. Enochs

- | | |
|-------------------|------------------------------|
| 1 lb. ground beef | mashed potatoes (any amount) |
| 1 medium onion | milk |

Brown hamburger and onions in iron skillet. Add milk to potatoes (enough to make pliable). Pour over meat and onions. Place in oven to brown until golden brown.

TAMALE PIE

Jody B. Enochs

1 lb. ground beef	1/4 c. whole kernel corn,
1 c. chopped onion	drained
1/2 c. celery	2 tsp. chili powder
1/3 c. chopped green pepper	1 Tbsp. salt
2-1/4 c. canned stewed tomatoes	1/4 tsp. pepper

Brown meat over medium heat, pour fat off as it collects. Add onions, celery and green pepper and cook until onion is transparent and meat is browned. Add other ingredients slowly; cover and simmer 15 minutes. Mix together 1 c. cold water and 1/2 c. yellow corn meal. Add gradually to skillet stirring continually. Cook and stir until thick. Bake in 350 degree oven for 1 hour. To serve: sprinkle with grated cheese and place back in oven for 15 minutes. Can be frozen.

CHOW MEIN

Jody B. Enochs

1 lb. pork	4 cans bean sprouts
1 lb. beef	2 cans chow mein vegetables
1 lb. veal	1 can mushrooms
1 large onion	1/2 c. LaChoy sauce
1 medium stalk celery	1/2 c. warm water
1 can underwater chestnuts	

Cut meat in fine cubes and brown well in large pan, using small amount of grease. After browned, put on lid and steam meat until done. Dice onions and celery; add to meat and steam until done. Drain and wash chestnuts, bean sprouts, vegetables and mushrooms in cold running tap water. Dice all large pieces small. Add to meat mixture. Mix sauce and water and add salt and pepper to taste. Add water to cover all ingredients. Steam until done. Add thickening if desired. Serve on rice or chow mein noodles.

TAMALE STEW

Ruby Grafft

1 c. vegetable oil	1/4 c. rice
1 lb. hamburger	1 c. milk
1 onion	1 can whole kernel corn, drained
1 clove garlic	salt to taste
1 can tomatoes	1 Tbsp. chili powder
1 can tomato hot sauce	dash of red pepper
	1 can ripe olives

Fry the onion, cloves and hamburger in the oil. Add the tomatoes, drained corn, tomato hot sauce, salt, chili powder and red pepper. Simmer slowly for 30 minutes. Add the milk and rice. Simmer slowly, stirring occasionally for 3 hours. 10 minutes before serving time add 1 can drained, pitted ripe olives if desired. Keep hot but do not cook after the olives are added.

FOR THOSE YOU LOVE



"a message of love"

from:

PIERCE-ROSE FLORAL

Mtn. Home

587-4479

If no answer

587-3156



358 NORTH 2nd EAST

IN MOUNTAIN HOME

Idaho's Fastest
Growing
City



Everyone
Reads
The

MOUNTAIN HOME NEWS



- CIRCULATION 3150
- PUBLISHED MONDAY AND THURSDAY
- COMPLETE NEWS COVERAGE

**... IN MOUNTAIN HOME, IDAHO
A CITY ON THE GO!**

Phone 587-3331

P.O. DR - O

BUICK PONTIAC RAMBLER

SALES - SERVICE - PARTS **GMC**

BUICK



*** COMPACT RAMBLER**
CAR HEADQUARTERS
TEST DRIVE THE NEW
RAMBLER, TEMPEST
& BUICK SPECIAL

Mountain Home's Oldest
& Largest Dealer

Dial **587-4455**



MTN.
HOME



PONTIAC

**CLARK
MOTORS**

CLEANING

PHONE MTN. HOME

587-3721



1 HOUR Service on Specials
COMPLETE ONE STOP SERVICE

**HATS CLEANED
& BLOCKED**

Alterations-Repairs

Free Pick-Up & Delivery

Self Service

Laundry & Dry Cleaners

La Mode

CLEANING & LAUNDRY CENTER



330 EAST SECOND NORTH

POST OFFICE BOX 727

MOUNTAIN HOME, IDAHO

Mountain Home's Home Owned Lunber Yard

JIM'S LUMBER and BUILDING SUPPLY

Always A Good Deal

Phone 587-3025

Air Base Road
Mountain Home, Ida.

McRAE'S DRESS SHOP

PHONE 587-4267

160 N. 2nd E.

Mountain Home, Idaho

"The Friendliest Store In Town"

BEN FRANKLIN

ART POSTLETHWAITE, Mgr. Mountain Home, Idaho

**SAV-MOR
DRUG STORE**

PRESCRIPTION DRUGGISTS

Gold Strike Stamps

*You Will
Find Here
Everything
That Makes
A Good
Drug Store*



**Phone
587-4451
Mtn. Home**

Nite Phone Mt. Home 587-3684

LONG'S
TV & RADIO SERVICE



**MTN. HOME
587-7211**

**Guaranteed Work
All Makes TV
& Radio - Auto
Radio Repairs**

SPANISH STEW

Shirley Caldwell

- | | |
|-------------------------------------|-------------------------------------|
| 1-1/2 lbs. hamburger or ground beef | 1 large onion, chopped |
| 2 medium size cans tomatoes | salt and pepper to taste |
| | chili powder to taste (4 to 6 tsp.) |

Fry hamburger in a little grease until all turns white. Add chopped onion and fry until onion is cooked. Add tomatoes and chili powder; let simmer 2 hours.

WITCHES BREW

Janice Cooke

- | | |
|----------------------|---------------------|
| 2 slices bacon | 1 can kidney beans |
| 1-1/2 lbs. hamburger | 2 c. cooked noodles |
| 1 onion | 1 c. tomatoes |
| 1 green pepper | |

Brown bacon and dice. Add hamburger, onions and green pepper. Add beans, noodles and tomatoes. Season to taste. Simmer 1 hour in electric fry pan at 240 degrees or bake in a covered casserole for 1 hour in 250 degree oven.

TUNA FISH PIE

Marjorie Garner

- | | |
|-----------------------------|---------------------------------|
| 1/2 c. chopped green pepper | 1 - 6-1/2 oz. can tuna, drained |
| 2 slices onion, chopped | 1 Tbsp. lemon juice |
| 3 Tbsp. butter or margarine | 3/4 c. grated cheese |
| 6 Tbsp. flour | 2 chopped pimientos |
| 3 c. milk | biscuit dough, using 2 c. flour |

Cook pepper and onion in butter until tender. Add flour and blend. Add milk. Stir slowly until thick; add tuna and lemon juice. Cover this mixture with biscuits made in the following manner: Roll biscuit dough thin, cover with the cheese and pimientos. Roll up and slice, press each lightly, place on tuna mixture and bake in 425 degree oven for about 20 minutes.

CHICKEN CASSEROLE

Dolly Colthorp

- | | |
|--------------------------|---------------------|
| 1 - 2 lb. frying chicken | 1 can mushroom soup |
| 1/4 c. flour | 1 pimento |
| 1-1/2 tsp. salt | 2 Tbsp. butter |
| 1/4 tsp. pepper | 1/2 c. celery |

Roll chicken in flour, salt and pepper. Fry chicken in butter until brown. Put in shallow baking dish 2 inches deep and 9 inches square. Place chopped celery in saucepan, add water to cover, cook until tender. Stir in saved flour from which chicken was rolled. Cook at low temperature until a sauce is formed. Add mushroom soup and chopped pimento. Pour sauce over chicken. Place in 350 degree oven and bake for 1 hour. Garnish with paprika and parsley. Note: This dish was first place winner in the local 1962 Idaho Power cooking contest.

CHICKEN CACCIATORE

Nellie McKimmy

2 cloves garlic, chopped
1/2 c. oil
1 large frying chicken
1/2 c. flour
salt and pepper

3 Tbsp. butter
1 small onion, chopped
1 can mushrooms
1 can tomatoes
1 tsp. oregano
1 tsp. parsley

Heat garlic with oil in large skillet. Coat chicken with flour, salt and pepper. Brown chicken in oil. While chicken is browning, heat butter in small skillet. Add onion and mushrooms. Cook until light brown. Add to the chicken, along with tomatoes, salt and pepper, oregano and parsley. Cook slowly for 20 to 30 minutes or until chicken is tender. If too thick, add a little water.

CHICKEN SUPREME

June Warnock

6 chicken breasts
2 Tbsp. butter or shortening
1 small onion, diced
1/8 c. green pepper, if desired

1 small jar pimientos, sliced
1 can mushroom soup
3/4 can of milk
salt and seasoning to taste

Melt butter in electric fry pan; add chicken breasts and brown well. Remove chicken, add onion and green pepper; saute. In mixing bowl mix the soup and milk well, add the pimientos. Add this mixture to the onions; put chicken in the soup mixture and simmer for 45 minutes to 1 hour. Remove chicken. Serve separate. Serve the sauce with rice.

Write An Extra Recipe Here:

BREAD, ROLLS & COOKIES



WHITE BREAD

Ruby Grafft

2 c. scalded milk
3 Tbsp. shortening
2 Tbsp. sugar
1 Tbsp. salt

1 cake yeast
2 Tbsp. lukewarm water
6 c. flour

Combine scalded milk, shortening, sugar and salt. Cool to lukewarm. Soften yeast in lukewarm water, stir into cooled milk mixture. Add enough flour to make a stiff dough; mix thoroughly. Turn out on floured board and knead until smooth and elastic. Place dough in greased bowl and let rise in warm place until doubled in bulk. Shape into loaves and place in 2 greased loaf pans. Let rise again until doubled in bulk. Bake in 325 degree oven for 1 hour. Brush loaf tops with melted shortening and turn out of pans to cool. After 10 to 15 minutes, turn again to prevent sweating.

DATE NUT BREAD

Joyce Gee

1 pkg. dates or 1-1/2 c.
chopped dates
2 tsp. baking soda
2 c. boiling water
4 Tbsp. melted butter
2 c. sugar

1 tsp. salt
3 eggs
4 c. flour
2 tsp. vanilla
1 c. nut meats

Preheat oven to 300 degrees. Mix dates, soda and boiling water. Let cool. Cream butter, sugar and eggs. Add cooled date mixture. Add sifted flour and mix. Add nut meats and vanilla; mix well. Bake 1-1/4 to 1-1/2 hours in greased tin cans. Fill can 1/2 full. After it is baked, roll in powdered sugar.

TWELVE DAYS BEFORE CHRISTMAS BREAD

Mrs. Lucille Amy

6 c. white flour
2-1/2 tsp. salt
2 Tbsp. soft butter
1/2 c. molasses or honey
1 c. rolled oats

2 c. boiling water
2 pkgs. active dry yeast
1/3 c. lukewarm water (or
1/2 c. orange marmalade
and reduce the molasses to
1/4 c.)

Put rolled oats in large bowl and pour boiling water over them. Leave this about 1/2 hour. While the water is still lukewarm, soak the yeast by pouring it on top of the lukewarm water. Let stand for 5 minutes. Add to this mixture, salt, molasses, butter and special ingredients of the day, or any. Stir yeast and add to above mixture. Stir in 2 c. flour. Then 2 more c. flour. Knead in the last 2 c. flour. Let rise several hours, until twice its normal size. Work down several times, during this rising period. Make into 2 loaves. Cover and let rise again. (Pan size: 9x5x3 inches). Bake in 325 degree oven on rack about 4 inches above the bottom of the oven. Bake for 50 minutes. When done remove from pans, turn right side up on racks and butter the crust. The idea of this "12 days" recipe is that you should make this recipe each day for 12 days before Christmas. That way you will have a gift of bread for neighbors or special friends.

DILLY BREAD

Bea Lorain

1 pkg. yeast
1/4 c. lukewarm water
1 c. creamed cottage cheese
1/2 c. water
2 Tbsp. sugar
1 Tbsp. minced onion

1 Tbsp. butter or oleo
1 tsp. dill seed
1 tsp. salt
1/4 tsp. soda
1 egg

Dissolve yeast in lukewarm water. Heat cottage cheese and water until just warm. Add rest of ingredients. Flour enough to make dough for kneading. Bake in small loaves in 350 degree oven for 40 to 50 minutes. This recipe is over 100 years old.

EASY REFRIGERATOR ROLLS

Marjorie Garner

2 c. lukewarm water
1/2 c. sugar
1-1/2 tsp. salt
1/4 c. soft shortening (margarine)

2 cakes compressed yeast (or
2 pkgs. dry yeast)
6-1/2 to 7 c. flour
1 egg

Dissolve yeast in 1/2 c. of the water. Add this to the remaining water, sugar, salt and shortening. Beat in 3 c. of flour by hand or with mixer, beating until smooth. Work in with hand or

EASY REFRIGERATOR ROLLS (Continued)

spoon 3-1/2 to 4 c. more flour, using amount necessary to make dough easy to handle. Round up dough (kneading unnecessary). Place in greased bowl and rub surface with soft shortening. Cover and let rise until double in bulk. Shape into rolls as you desire. If dough is to be used later, cover with double thickness of wax paper, then with damp cloth and place in refrigerator. Punch down occasionally and keep cloth damp. Dough will keep several days if kept at 50 degrees or lower and well covered with wax paper and damp cloth. Bake rolls at 400 degrees for 15 to 20 minutes.

LEMON CRACKERS

Frances Vee Hill

1 c. lard	1 tsp. oil of lemon
2-1/2 c. sugar	2 eggs
3 Tbsp. pulverized baking ammonia	1 pt. milk
	flour (to make tough dough)

Dissolve the ammonia in milk. Cream sugar and lard together, add beaten eggs. Add milk and baking ammonia and oil of lemon. Stir in flour until very tough dough. Roll thin, cut into squares. Put on greased cookie sheets, pierce with a fork and bake in a quick oven. This is an old recipe, suggest using 1/2 the recipe to try it out.

BANANA OATMEAL COOKIES

Jerry Covey

1-1/2 c. flour	3/4 c. shortening
1 c. sugar	1 c. mashed bananas
1 tsp. salt	1-3/4 c. rolled oats
1/2 tsp. soda	1/2 c. nuts
1 tsp. cinnamon	1 egg, well beaten
1 tsp. nutmeg	

Mix all ingredients well. Do not add any liquid.

CRISP SUGAR COOKIES

Marjorie Garner

2-1/2 c. sifted flour	1 c. butter
2 tsp. cream of tartar	1 tsp. vanilla
1 tsp. baking soda	1 c. sugar
1/2 tsp. salt	2 eggs

Sift together flour, cream of tartar, soda and salt and set aside. Cream butter, vanilla and sugar until fluffy. Add eggs in thirds, beating well after each addition. Add dry ingredients in fourths, mixing well. Chill dough for 1 hour. Shape into small balls and place 2 inches apart on cookie sheet. For glaze, dip bottom of a glass in water, then in sugar. Flatten each ball with sugar coated glass. Bake in 375 degree oven for 8

CRISP SUGAR COOKIES (Continued)

minutes or until edges are lightly brown. Makes about 5 doz. cookies.

OATMEAL COOKIES

Leila Appling

- | | |
|--------------------------------|-------------------------|
| 1 c. sugar | 1 c. raisins, cooked |
| 1 c. shortening, scant | 1 c. nut meats, chopped |
| 2 eggs | 2 c. flour |
| 2 c. oatmeal (quick) | 1 tsp. baking powder |
| 6 Tbsp. raisin juice | 1 tsp. salt |
| 1 tsp. soda dissolved in juice | 1 tsp. vanilla |

Cook raisins until soft; cool. (Use enough water to have 6 Tbsp. of juice). Cream shortening and sugar, add eggs, beat well. Add oatmeal and beat. Add raisin juice and soda; then raisins and nuts. Last add flour and baking powder and salt sifted together. Drop from teaspoon onto ungreased pan. Bake in 375 to 400 degree oven for 10 to 12 minutes.

BEDTIME COOKIES

Dare Fedde

- | | |
|------------------------|---------------|
| 2 c. brown sugar | 3 c. flour |
| 1 c. shortening | 1 tsp. soda |
| 2 eggs | 1-1/2 c. nuts |
| 1 tsp. cream of tartar | |

Cream shortening and sugar; add eggs and beat well. Sift flour, soda and cream of tartar and add to creamed mixture. Add nuts. Mix good, make into 4 rolls and chill overnight. Cut and bake in 350 degree oven for approximately 10 minutes.

PUDDING COOKIES

Lucille Amy

- | | |
|-------------------------------------|------------------------|
| 1 pkg. instant pudding (any flavor) | 1 egg |
| 3/4 c. Bisquick | 1/4 c. Mazola corn oil |

Mix ingredients well. Bake in 350 degree oven for 8 to 10 minutes.

CONGO BARS (Cookies)

Doris Dorman

- | | |
|--------------------------|------------------------------|
| 2-3/4 c. sifted flour | 3 eggs |
| 2-1/2 tsp. baking powder | 1 c. walnuts |
| 1/2 tsp. salt | 1 small pkg. chocolate chips |
| 1 pkg. brown sugar | 2/3 c. shortening |

Mix and sift flour, baking powder and salt. Melt shortening and add brown sugar. Stir until well mixed. Allow to cool slightly. Add eggs, 1 at a time, beating after each. Add dry ingredients then nuts and chocolate chips. Pour in greased pan. Bake in 350 degree oven for 25 to 30 minutes.

JUST ONE STOP
FOR ALL
HOME
IMPROVEMENTS!

Bestway
 BUILDING CENTER

★ PLANS, IDEAS,
 MATERIALS,
 LABOR AND EVEN
 FINANCING!

4
 POINT SHOPPING
 STOP

Bestway
Building Center

587-3351
 Mountain Home, Idaho

CHRYSLER
Chrysler Division of Chrysler Corporation

PLYMOUTH

VALIANT

Jeep

SALES SERVICE

Complete,
 Dependable
 AUTOMOTIVE
 SERVICE

The Jeep
Family of
 4-Wheel-Drive vehicles

**STANDARD
 STATION
 INC.**

Dial Mtn. Home
587-4423

WILSON

MOTORS
HWY 30 WEST
 NEXT TO DRIVE-IN THEATRE

YOUR LEADING REALTY & INSURANCE FIRM

MOUNTAIN HOME AGENCY

Real Estate - Insurance

310 East 2nd E.

Mountain Home, Idaho

Claude J. Bermensolo

John D. Bermensolo

Bruce A. Hicks

Phones:

587-4471

587-4472

International Motor Trucks

For Low Cost Hauling. A Size For Every Load.
 A Type For Every Use. A Speed For Every Need.

SALES - PARTS - SERVICE

"Home Of Scout and Traveall"

SALES & SERVICE

HARRIS TRUCK & IMPLEMENT





ROD HAMMER

**PLUMBING
SERVICE**

Norge
Appliances

Contracting - Repairing
Septic Tank Installation
and Service

CALL US FIRST



Dial
Mtn. Home
587-3045



780 N Main
MTN. HOME



Harris Department Store

★ MOUNTAIN HOME, IDAHO



• GROCERIES

• CLOTHING

• HARDWARE

CHOCOLATE CHIP COOKIES

Shirley Caldwell

2 c. + 4 Tbsp. sifted flour	1 tsp. vanilla
1 tsp. baking soda	1/2 tsp. water
1 tsp. salt	2 eggs
1 c. soft shortening or butter	1 c. chocolate chips (1 - 6 oz. pkg.)
12 Tbsp. granulated sugar	
12 Tbsp. brown sugar, packed	1 c. coarsely chopped nuts

Sift together flour, soda and salt; set aside. Blend until smooth butter or shortening, granulated sugar, brown sugar, vanilla and water. Beat in eggs. Add flour mixture; mix well. Add the chocolate chips and nuts. Drop by 1/2 tsp. on greased cookie sheet. Bake in 375 degree oven for 10 to 12 minutes. Yield: approximately 8 doz. cookies.

OATMEAL COOKIES

Ella J. Luke

3/4 c. shortening (soft)	1 tsp. vanilla (may use any flavoring or spice)
1 c. brown sugar	1 c. sifted enriched flour
1/2 c. granulated sugar	1 tsp. salt
2 eggs	1/2 tsp. soda
1/4 c. water	1 level tsp. baking powder
1 c. raisins	3 c. oatmeal, uncooked
1 c. dates, chopped	May use 1/2 c. peanut butter
1/2 to 1 c. nut meats, chopped	

Place shortening, sugar, eggs, water and flavoring in bowl. Beat thoroughly. Sift together flour, salt, soda and baking powder and spices if used. Add to shortening mixture, blend in oatmeal and drop by teaspoonful onto greased baking sheets. Bake in 350 degree oven for 12 to 15 minutes. For variety, may add chocolate chips or coconut.

APPLESAUCE COOKIES

Harriet Cumpton

1/2 c. shortening	2 c. flour
1 c. brown sugar	1/2 tsp. salt
1 egg	1/2 tsp. baking soda
1 c. raisins	2 tsp. baking powder
1 tsp. cinnamon	1/2 tsp. nutmeg
1/2 c. applesauce	1/2 c. chopped nuts

Cream shortening and sugar. Add egg, beat well. Mix dry ingredients together, mix raisins and nuts in flour. Add alternately with applesauce. Drop in teaspoonfuls on a greased baking sheet. Bake in 350 degree oven for 8 to 10 minutes. Sprinkle tops with sugar before baking.

"RANGER" COOKIES

Lorna Cairns

- | | |
|-----------------------|----------------------------|
| 1 c. shortening | 1 level tsp. baking powder |
| 1 c. granulated sugar | 1/2 tsp. salt |
| 1 c. brown sugar | 2 c. rolled oats |
| 2 large eggs | 2 c. Wheaties |
| 2 c. flour | 1 c. cocoanut |
| 1 level tsp. soda | 1 tsp. vanilla |

Cream together shortening and sugars. Add and stir in well the eggs. Sift together, then add flour, soda, baking powder and salt. Sift together then add oats, Wheaties, cocoanut and vanilla; mix well. Drop by teaspoonfuls on greased cookie sheet. Bake approximately 10 minutes in 350 degree oven.

OLD FASHIONED CHOCOLATE DROP COOKIES

Sylva Doran

- | | |
|---|------------------------------------|
| 1/2 c. soft shortening | 1 tsp. vanilla |
| 1-1/2 c. sugar | 2-2/3 c. sifted flour |
| 2 sq. (oz.) unsweetened chocolate, melted | 1/2 tsp. soda |
| 2 eggs | 1/2 tsp. baking powder |
| 1 c. thick sour cream | 1/2 tsp. salt |
| | 1/2 to 1 c. nut meats (if desired) |

Place sugar, shortening and beaten eggs in bowl and mix thoroughly until light and fluffy. Stir in melted chocolate. Add sour cream and vanilla. Stir well. Sift together flour, soda, baking powder and salt. Stir into first mixture. Add nuts. Chill dough at least 1 hour. Drop by generous teaspoonfuls about 2 inches apart on ungreased cookie sheet. Bake 8 to 10 minutes in 375 to 400 degree oven.

PINEAPPLE COOKIES

Sylva F. Doran

- | | |
|------------------|------------------------|
| 1 c. brown sugar | 1 c. chopped nuts |
| 1 c. white sugar | 1 c. crushed pineapple |
| 1 c. shortening | 4 c. sifted flour |
| 2 eggs | 1 tsp. soda |
| 1 tsp. salt | |

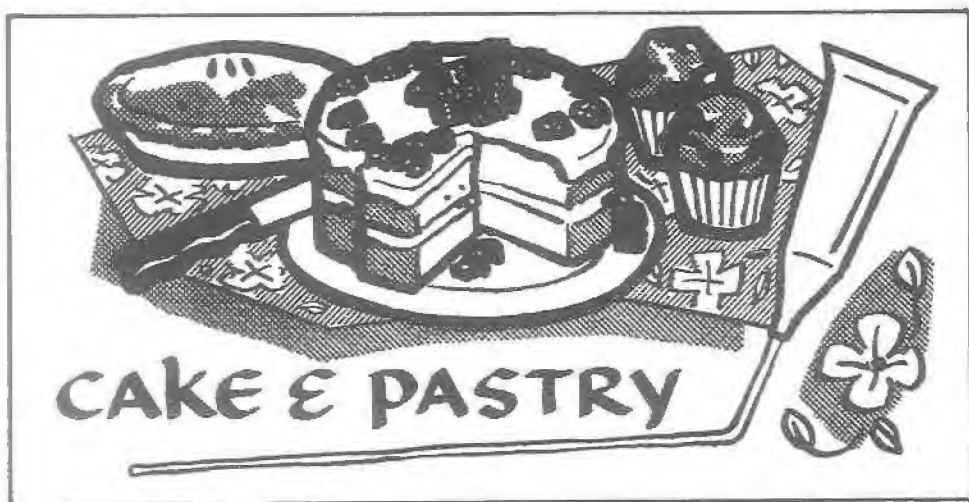
Cream brown and white sugar with shortening. Add eggs and vanilla. Sift together flour, salt and soda. Add to first mixture and stir well. Blend in pineapple and nuts. Drop by teaspoonfuls on lightly buttered cookie sheet. Bake in a moderate oven for 12 to 15 minutes.

PLEASE

PATRONIZE

OUR

ADVERTISERS



APPLESAUCE CHIFFON CAKE

Janice Cooke

1/2 c. soft butter
1-1/2 c. sugar
3 egg yolks
2 tsp. soda
2 tsp. water
2 c. flour
1 tsp. cinnamon
1/2 tsp. cloves

1/2 tsp. nutmeg
1/2 tsp. salt
1-1/2 c. applesauce
1 tsp. vanilla
1/2 c. chopped nuts
1/2 c. raisins
3 egg whites

Cream together the butter, sugar and egg yolks. Add the soda which has been dissolved in the 2 tsp. water. Sift together the dry ingredients and add alternately with the applesauce. Add the vanilla, nuts and raisins. Beat the egg whites and fold into the batter. Bake in greased tube pan for 1 hour and 5 minutes in 325 degree oven.

PUMPKIN CAKE

Shirley Caldwell

1/2 c. shortening
1-1/4 c. sugar
2 eggs, beaten
1 c. cooked pumpkin
6 Tbsp. sour milk
2 c. flour
1 tsp. soda

1 tsp. baking powder
1/2 tsp. salt
1 tsp. cinnamon
1/4 tsp. each nutmeg, cloves,
allspice
1 tsp. vanilla
1/2 c. walnuts

Cream together shortening and sugar. Add beaten eggs and pumpkin; beat well. Add sour milk. Sift together flour and other dry ingredients. Add about 1/4 at a time, beating well between each addition. Add vanilla and walnuts. Bake in about a 300 degree oven for 30 minutes or until done. Makes 2 - 8 or 9 inch layers.

FOOL PROOF REFRIGERATOR CAKE

Dare Fedde

3/4 c. graham cracker crumbs 1 c. milk
1 pt. vanilla ice cream 1 pkg. instant pudding mix

Line the bottom of a buttered baking dish, 9x9x2 inches, with the graham cracker crumbs. Slightly soften 1 pt. vanilla ice cream in a medium size bowl. Beat in milk; then pudding mix until well blended. Pour into crumb-lined pan. Chill 1 hour or until firm.

WACKY CAKE

Joyce Gee

1-1/2 c. flour 1/4 c. cocoa
1 c. sugar 1 Tbsp. vinegar
1/4 tsp. salt 1 tsp. vanilla
1 tsp. soda 1/3 c. oil
1 c. cold water

Do not grease pan in which you bake it. Mix it up in baking pan. Put dry ingredients into pan. Stir enough to mix dry ingredients. Make 3 indentation in dry ingredients. In each "hole" place 1 of the following items: 1 Tbsp. vinegar, 1 tsp. vanilla and 1/3 c. oil. Pour 1 c. cold water over the top. Stir until well mixed. Bake in 350 degree oven for 25 to 30 minutes or until a toothpick comes out clean.

BROKEN GLASS CAKE

Shirley Caldwell

4 pkgs. different flavors of
Jell-O 1/2 c. sugar
1 env. Knox Gelatine 1 tsp. vanilla
1/4 c. cold water Pan Lining:
1 c. hot pineapple juice 18 crushed graham crackers
2 c. whipping cream 1/2 c. sugar
1/2 c. soft butter (or margarine)

Dissolve each pkg. of Jell-O in 1-1/2 c. hot water. Chill each in a separate pan until thickened. Then cut into 1/2 inch cubes. Soften gelatine in cold water, then melt in the hot pineapple juice; let cool. Whip cream, beating in sugar and vanilla. Fold into cooled pineapple juice-gelatine mixture and cubed Jell-O. Pour into large flat pan which has been lined with the graham crackers, sugar and butter. Chill at least 12 hours, preferably 1 day.

COCOA CAKE

Marjorie Hamilton

1/2 c. sugar 2 eggs
1/2 c. cocoa 2 c. sifted flour
1/2 c. hot water 1 tsp. soda
1/2 c. shortening 1/2 tsp. salt
1 c. sugar 1 c. buttermilk

COCOA CAKE (Continued)

Combine sugar, cocoa and water. Cook until glossy. Cool. Cream sugar and shortening. Add eggs, 1 at a time. Add cooled cocoa mixture. Mix flour, soda, salt together and add alternately with sour milk. Bake in 375 degree oven. Round pans for 35 minutes and oblong pan for 50 minutes.

QUICK CAKE

Marjorie Murray

- | | |
|--|-------------------------|
| 1 large carton frozen straw-berries or | 1/2 tsp. lemon rind |
| 1 - 20 oz. can crushed pineapple | 1-1/2 Tbsp. lemon juice |
| 1 - 3-1/4 oz. pkg. regular vanilla pudding mix | 1 large angel food cake |

Mix strawberries or pineapple (do not drain) with pudding mix in saucepan. Cook over medium heat, stirring constantly, 5 to 10 minutes or until very thick. Stir in lemon juice and rind. Cool and chill in refrigerator. Shortly before serving, cut cake crosswise into 3 layers. Spread filling between the layers. Cover with a pour-on icing, a whipped cream icing, or creamy frosting (found elsewhere in this book).

ICE WATER CAKE

Susella Dallas

- | | |
|-------------------------|---|
| 1-1/2 c. sugar | 2-1/2 c. cake flour sifted 5 to 6 times |
| 1/2 c. butter or Crisco | 2 tsp. baking powder |
| 5 egg whites | 1 c. ice water |
| dash of salt | 1-1/2 tsp. vanilla |

Cream butter and sugar very well. Add salt, then sifted flour and ice water alternately; add vanilla. Beat egg whites, add them to baking powder and beat again. Fold into other mixture. Bake as usual. Makes 2 large layers.

Filling for layers:

- | | |
|-----------------------|-------------------|
| 5 egg yolks | 1/2 c. sour cream |
| 1/2 c. powdered sugar | 2 tsp. butter |

Cook until thick. Add 1/2 c. chopped nuts. Cool and spread on cake.

BANANA CAKE

Jerry Covey

- | | |
|-----------------------|-------------------------|
| 2-1/4 c. sifted flour | 1 tsp. lemon juice in |
| 2 tsp. baking powder | 1 c. bananas (3 mashed) |
| 1/2 tsp. soda | 1/2 c. shortening |
| 1 tsp. salt | 2/3 c. butter |
| 1-1/2 c. sugar | |

BANANA CAKE (Continued)

Mix 2 minutes. Add 2 eggs and 1-1/2 tsp. vanilla and 1/2 c. nuts.

FRUIT COCKTAIL CAKE

Echo Day

1 can fruit cocktail (No. 303 can)	1 tsp. soda
3/4 c. sugar	1 egg
	1 c. flour

Drain cocktail. Add juice to beaten eggs. Add sugar, flour and soda and beat. Add cocktail and pour into 8 inch square pan that has been oiled and floured. Sprinkle 1 c. brown sugar and coarsely cut nuts over batter and bake in 375 degree oven for 30 minutes or until done. Serve with chilled cream, whipped.

SAUSAGE CAKE

Mrs. Barbara Doran

1 lb. country sausage	1 tsp. allspice
1/2 c. hot coffee	1/2 to 1 c. nut meats
3 c. sifted flour	2 c. brown sugar
1 heaping tsp. soda	1 c. raisins
1 tsp. cinnamon	7 oz. pkg. dates
1/2 tsp. cloves	1 tsp. vanilla
1 tsp. nutmeg	

Mix the sausage with the hot coffee. Stir in flour, soda and other spices. Mix other ingredients in order given. Bake for 55 minutes in 350 degree oven. This is a moist cake and is best baked in angel pan or spring tube pan as the center is slow to bake.

FAVORITE GINGER CAKE

Mrs. Jeannie Whitney

1 c. sugar	1/2 tsp. allspice
1 c. shortening	2 (generous) level tsp. soda dis-
1 c. molasses	solved in 1-1/3 c. boiling
2 eggs	water
1-1/2 tsp. ginger (heaping)	flour enough to make a medium
1 tsp. cinnamon	thin batter - about 3 c.

Mix in order given and bake in a large cake pan, 10x15 inches about 45 to 50 minutes in 350 degree oven.

PRUNE CAKE

Ruby Grafft

1/2 c. butter	2-1/2 c. flour
1-1/2 c. sugar	2 tsp. baking powder
3 eggs	1 tsp. soda
1 pt. stewed prunes	1 tsp. vanilla
1/2 c. sour milk	1 c. chopped nuts

Compliments Of

First Security Bank of Idaho

NATIONAL ASSOCIATION

MOUNTAIN HOME OFFICE



MOUNTAIN HOME, IDAHO

&

Mountain Home Air Force Base

YOUR FRIENDLY REXALL DRUG STORE

DeMeyer

Rexall Drug

170 NORTH 2ND EAST
PHONE 587-3231 MOUNTAIN HOME



Paints • Linoleum • Floor Tiles

Wallpaper • Formica Counter Tops

Wall Tiles • Carpet

Complete Floor
Coverings

340 E. Jackson - Mountain Home, Idaho - Phone 587-5526

Mountain Home Office

IDAHO FIRST NATIONAL BANK



Member Federal Deposit Insurance Corp.

Established 1867

MOUNTAIN HOME AUTO PARTS

295 EAST JACKSON

EXPERT MACHINE WORKS

P. O. BOX 628

• PHONE 587-3182

• MOUNTAIN HOME, IDAHO



YOUR N.A.P.A. JOBBER

IS A GOOD MAN TO KNOW

Write Recipe Here -

PRUNE CAKE (Continued)

Cream butter and sugar. Add beaten egg yolks. Sift dry ingredients. Add alternately with milk. Add chopped prunes, nuts and vanilla. Fold in stiffly beaten egg whites. Bake in greased loaf pans for 30 minutes in 350 degree oven.

RED VELVET CAKE

Cherrill Spears

1/2 c. shortening	1 tsp. vanilla
1-1/2 c. sugar	1 c. buttermilk
2 eggs	2-1/2 c. flour
2 tsp. cocoa	1-1/2 tsp. vinegar
2 oz. red food coloring	1 tsp. soda
1/2 tsp. salt	

Cream shortening, sugar and eggs. Make a paste with cocoa and food coloring and add to creamed mixture. Mix salt and vanilla with buttermilk and add alternately with flour to creamed mixture. Mix soda and vinegar and fold into the mixture. Do not beat. Bake in 2 - 9 inch pans that have been greased and floured. Bake for 30 minutes in 350 degree oven.

Frost as follows:

5 Tbsp. flour	1 c. butter
1 c. milk	1 tsp. vanilla
1 c. sugar	

Cook flour and milk until thick, stirring constantly. Let cool until completely cold. Cream together sugar, butter and vanilla. Add to cold flour and milk mixture. Beat until consistency to spread.

SUGAR PLUM COFFEE RING

Ruby Grafft

1 c. milk	1/2 c. butter, melted
1 pkg. dry yeast	1/3 c. raisins
1/4 c. water	1/3 c. candied cherries
1/3 c. butter	1/3 c. nuts
1/4 c. sugar	1 c. sugar
3-1/2 c. flour	1-1/2 tsp. cinnamon
1 tsp. salt	
1 egg	

Soften yeast in the 1/4 c. warm water and set aside. Scald milk and pour over butter, sugar and salt. Stir to melt and cool to lukewarm. Add 1 c. flour, beaten egg and yeast; mix well. Add remaining flour. Mix until smooth and elastic. Let rise in greased bowl until doubled in bulk. Cut dough into 32 equal pieces. Roll in the melted butter, then in the sugar and spice mixture. Arrange 1/2 the balls in a tube pan. Sprinkle with 1/2 the nut fruit mixture. Arrange the rest of the balls and sprinkle with the rest of the fruit-nut mixture.

SUGAR PLUM COFFEE RING (Continued)

Sprinkle any remaining sugar and cinnamon over the top, as well as the remaining butter. Let rise 1 hour. Bake in 325 degree oven for 1 hour. Turn out immediately and serve while still warm.

NEVER FAIL PASTRY

Dare Fedde

3 c. flour

1-1/4 c. shortening

1 tsp. salt

1 egg

5 Tbsp. cold water

1 Tbsp. vinegar

Cut shortening into flour and salt. Mix egg, water and vinegar together and add to mixture. Makes 2 - 2 crust pies.

Write Extra Recipes Here:

DESSERTS

HERSHEY'S

FOR CAKES, COOKIES, ICINGS,
CHOCOLATE FLAVORED DRINKS

FUDGE CAKE

(Using Hershey's Cocoa)



- 2/4 cup flour
- 1 teaspoon soda
- 1 teaspoon baking powder
- 1/2 teaspoon salt
- 1/2 cup shortening
- 1/2 cup sugar
- 1 teaspoon vanilla
- 2 eggs
- 1 cup sour milk
- 1/2 cup Hershey's Cocoa
- 1/3 cup hot water

1. Sift together flour, soda, baking powder and salt.
2. Cream shortening and sugar.
3. Add vanilla and well-beaten eggs to mixture.
4. Beat until fluffy.
5. Add measured milk to creamed mixture alternately with dry ingredients, beating thoroughly after each addition.
6. Mix Hershey's Cocoa and hot water to form a smooth paste.
7. Beat into batter.
8. Pour into 2 - 9" layer pans.
9. Bake in moderate oven (350° F.) 30 - 35 minutes.
10. Cool and remove from pans.
11. Spread with - any Chocolate icing.

QUICK CHOCOLATE FROSTING

(Using Hershey's Baking Chocolate)



- 4 tablespoons butter
- 4 squares Hershey's Baking Chocolate
- 3 cups confectioner's sugar
- 1/2 cup milk
- 1 teaspoon vanilla
- 1/4 teaspoon salt

1. Melt butter and Hershey's Baking Chocolate in double boiler.
2. Stir until blended.
3. Measure sifted confectioner's sugar into a bowl.
4. Heat milk and add to sugar.
5. Beat until smooth.
6. Add vanilla, salt, and chocolate mixture.
7. Beat until smooth and thickened, about 5 minutes.

CHOCOLATE TOWN COOKIES

(Using Hershey's Semi-Sweet Baking)



- 1/2 cup shortening
- 1/4 cup granulated sugar
- 1/4 cup brown sugar
- 1/2 teaspoon vanilla
- 1 egg
- 1 cup and 2 level tablespoons sifted flour
- 1/2 teaspoon soda
- 1/2 teaspoon salt
- 1 cup (6 ounces) Hershey's Semi-Sweet Baking
- 1/2 cup chopped nuts

1. Cream shortening, sugar and brown sugar, firmly packed, and vanilla until light and fluffy.
2. Fold in well-beaten egg.
3. Sift flour, soda, salt.
4. Add to the creamed mixture.
5. Stir in Hershey's Semi-Sweet Baking and chopped nuts.
6. Mix thoroughly.
7. Drop by small spoonfuls on grained baking sheet.
8. Bake in moderate oven (375° F.) about 10 minutes.
9. Yield - 50 cookies.

INSTANT CHOCOLATE FLAVORED MILK DRINKS

(Using Hershey's Instant Cocoa Mix)

COLD CHOCOLATE MILK

Place milk in a tall glass. Add 2 heaping teaspoons Hershey's instant Cocoa Mix. Stir well. Quantity of Instant Cocoa Mix.

HOT COCOA

Place 2 heaping teaspoons Hershey's Instant Cocoa Mix in a cup. Fill cup with hot milk. Stir until



VANILLA ICE CREAM

Margaret Walter

6 c. milk	4 eggs
1-1/2 c. sugar	1 qt. cream
6 heaping tsp. flour	2 Tbsp. vanilla
1 c. cold milk	

Using very large saucepan or Dutch oven, scald milk over low heat. Combine flour and sugar, add to milk. Beat eggs together, combine with milk and add to milk mixture. Cook over low heat, stirring frequently, until thickened. Cool (chill) and add cream and vanilla. If desired, substitute non-fat dry milk for milk and 4 env. Dream Whip (just mixed, not whipped) for cream. This is a basic recipe which can be varied by adding fruits, chocolate or my favorite peppermint flavoring, red food color and some candy bits.

HOME MADE ICE CREAM

Shirley Caldwell

4 eggs, well beaten	2 pts. Half & Half (or 1 pt. whipping cream)
1/2 tsp. salt	
1-3/4 c. sugar	2 Tbsp. vanilla

Mix eggs, salt, sugar and cream in bowl. When thoroughly mixed pour into gal. freezer and add whole milk until freezer is 3/4 full. (Do not fill freezer too full, there must be room for expansion). Freeze in usual manner. Makes 1 gal. ice cream.

TOPPINGS (Dessert)

Margaret Walter

2 Tbsp. (2 pkgs.) gelatin	2 c. maple syrup
4 Tbsp. cold water	1 pt. whipped cream or 1 pkg. Dream Whip
2 c. hot milk	

Dissolve gelatin in cold water. Add hot milk and cool. Add syrup to cooled mixture and jell slightly. Fold whipped cream into jelled mixture. Mix well with mixer. Pour into 13x9 inch pan lined with rolled vanilla wafers. Top with more vanilla wafer crumbs and chill thoroughly. Serves 9 to 12.

ANGEL CHERRY DESSERT

Kay Wells

1 large angel food cake	1 can cherry pie filling
2 pkgs. vanilla pudding	

Prepare pudding following box directions. While it is cooling break cake in bite size pieces, place in large pan (cake pan). Pour pudding over it and mix well. Chill until firm. Cut into squares and top with cherry pie filling. Serves 12 people.

PLEASE PATRONIZE OUR ADVERTISERS

CHERRY CRUMB

Joyce Gee

1-1/2 c. flour	1/2 tsp. soda
1-1/2 c. oatmeal	2 c. cherries
1 c. brown sugar	2 Tbsp. flour
2/3 c. shortening	1 c. sugar
1/2 tsp. salt	

Mix first 6 ingredients together. Put 1/2 of mixture on bottom of pan and pat down. Make a filling of the cherries, flour and sugar. Cook until thick and pour over bottom layer. Crumble the rest of the first mixture over the top. Bake for 30 minutes in 350 degree oven.

CHERRY CRUNCH

Marjorie Garner

1/4 c. flour	1/2 tsp. soda
3/4 c. sugar, granulated	1 c. oats
1 can sour pie cherries (No. 303)	1/2 c. shortening
1/4 tsp. red food color	1/2 tsp. salt
1-1/2 c. flour	1 c. brown sugar

Combine flour, granulated sugar, juice from the berries (approximately 3/4 c.) and red food color. Cook over direct heat, stirring constantly until thick. Add drained cherries and cool. Mix together flour, soda, oats, salt and brown sugar. Cut in the shortening. Press 1/2 this mixture into ungreased baking dish. Pour cherry mixture onto this and cover with remaining oats mixture. Bake in 350 degree oven for 20 to 25 minutes. Very good served with vanilla ice cream.

RHUBARB CRUNCH

Sylva Doran

3 c. diced, fresh rhubarb	1 c. brown sugar
1 c. sugar	1 c. oatmeal
3 Tbsp. flour	1-1/2 c. flour
	1/2 c. butter

Butter Sauce:

2 level Tbsp. butter	1/2 c. sugar
3 level Tbsp. flour	1 tsp. vanilla or lemon flavoring
1-1/2 c. boiling water	

Combine rhubarb, 1 c. sugar and 3 Tbsp. flour. Place in greased 10x10 inch baking dish. Combine brown sugar, oatmeal, 1-1/2 c. flour and 1/2 c. butter. Mix together thoroughly and sprinkle over rhubarb mixture. Bake for 40 minutes in 375 degree oven. Serve warm with cream or butter sauce.

Butter Sauce: Mix unmelted butter and flour thoroughly. Set in double boiler and stir in quickly 1-1/2 c. boiling water. Stir until thick. Add 1/2 c. sugar and flavoring. Remove from heat and serve on crunch.

CARROT PUDDING

Marjorie Garner

4 Tbsp. butter	1/2 tsp. soda
1/2 c. brown sugar	1-3/4 c. flour
1 egg (2) if very small	1 tsp. baking powder
1 c. grated raw carrot	1/2 tsp. salt
1 tsp. grated orange rind	1/2 tsp. cinnamon
1 tsp. grated lemon rind	1/2 tsp. cloves
1 Tbsp. lemon juice	1/2 c. chopped nuts (optional)

Syrup:

1-1/2 c. granulated sugar	3 Tbsp. butter
1/2 c. currants, dried	2 c. water

Mix batter ingredients in order given. (The carrots provide the liquid).

Mix the syrup in a 1-1/2 to 2 qt. vapor-seal covered saucepan (I use range cooker pot); then bring to a full rolling boil. Pour batter into boiling syrup. Do not stir. Cover immediately. When steam escapes vigorously from steam vent, turn current off. Allow to cook on stored heat for 45 minutes. Serve hot with or without whipped cream. The syrup makes the sauce for the pudding.

DANISH PUFF

Kathryn Heddon

Part 1:	1/2 c. butter
1 c. sifted flour	2 Tbsp. water

Heat oven to 350 degrees. Measure the flour into a bowl. Cut in butter. Sprinkle with the water and mix with a fork. Round into a ball and divide in 1/2. Pat dough with hands into 2 long strips 12x3 inches. Strips should be 3 inches apart on an ungreased baking sheet.

Part 2:

1/2 c. butter	1 c. sifted flour
1 c. water	3 eggs
1 tsp. almond flavoring	

Place butter and water in a pan and bring to a rolling boil. Add almond flavoring and remove from heat. Stir in flour immediately to keep it from lumping. When smooth and thick add 1 egg at a time and beat until smooth. Divide evenly over part 1 on the cookie sheet. Bake for 60 minutes in 350 degree oven. Frost while warm with powdered sugar icing. Sprinkle with chopped nuts, if desired.

PLEASE PATRONIZE OUR ADVERTISERS

CANDY, JELLY & PRESERVES



BUTTER MILK FUDGE

LaWanda L. Rapp

1/2 c. butter
2 c. sugar
1/2 c. white Karo

1 c. buttermilk
1 level tsp. soda

Cook this mixture until it forms a soft ball in cold water. Add 1 tsp. vanilla flavoring and also 1/2 to 1 c. walnuts, if desired. As soon as the mixture begins to thicken after soft ball is formed in the water and flavoring has been added, remove from pan and pour onto a large platter or dish that has been gone over with butter or margarine.

CARAMELS

Marjorie Garner

2 c. granulated sugar
1 c. white Karo syrup
1/4 lb. butter

1 c. whipping cream
nuts
1 c. whipping cream

Combine sugar, Karo syrup, butter and 1 c. cream in saucepan and boil to the soft ball stage. Add the other cup of cream and boil to hard ball stage. Add nuts (optional) and pour into large greased pan. Let stand until cold before cutting.

PENUCHE

Kay Wells

1 c. brown sugar
2 c. white sugar
1-1/2 c. evaporated milk

2 Tbsp. butter
1 tsp. vanilla
1 c. nuts

Mix sugar and milk well. Bring to boiling point, stirring until sugar is dissolved. Cook at 236 degrees or until at soft ball stage. Add butter and cool until lukewarm, then beat until creamy. Add vanilla and nuts. Pour into greased platter and chill.

FUDGE

Nell Hopson

3/4 c. cocoa
3 c. sugar
3 Tbsp. white corn syrup

1-1/8 c. Sego milk
6 Tbsp. water

Mix together in saucepan until well blended. Cook over low heat, stirring constantly, until sugar is dissolved. Then boil slowly, stirring occasionally until a few drops form soft ball when dropped in cold water. Cool at room temperature without stirring until lukewarm. Add to cooled candy 1/8 tsp. salt and 1-1/2 tsp. vanilla. Beat until it holds its shape. Pour into buttered pan and cut into squares. 3/4 c. chopped nuts may be added.

P-NUT BRITTLE

Candance Smith

In an iron skillet, cook the following ingredients to soft ball stage:

1 c. white corn syrup
2 c. sugar

1/2 c. water

Add 2 c. peanuts and cook to 301 to 302 degrees. Add and stir until blended:

1-1/2 Tbsp. butter
1-1/2 tsp. vanilla

2 tsp. soda

Pour onto greased cooky sheet and stretch. Break into pieces when cold.

CRISP SUGARED WALNUTS

Kay Wells

2-1/2 c. California walnut
halves
1 c. sugar
1/2 c. water

1 tsp. cinnamon
1 tsp. salt
1-1/2 tsp. vanilla

Place nuts in shallow pan. Heat at 375 degrees for 15 minutes. Stir frequently. Take nuts out of oven. Cook sugar, water, cinnamon and salt to soft ball stage (236 degrees) without stirring. Remove from heat; add vanilla and nuts. Stir gently until nuts are well coated and mixture becomes creamy. Turn out on greased platter. Separate as they cool.

POPCORN BALLS

Jerry Covey

1 c. sugar
1/4 c. butter
1/3 c. white Karo

3/4 tsp. salt
1/3 c. water
3 qts. popped corn

POPCORN BALLS (Continued)

Stir and cook sugar, syrup, butter and salt until sugar is dissolved. Continue cooking, without stirring, until syrup forms a brittle ball in cold water. Add vanilla and pour slowly over popped corn; mix until it coats each kernel. (Keep corn warm until mixed with syrup). Grease hands with butter before shaping into balls. Nuts, candied cherries or raisins may be added before combining with syrup.

Write Extra Recipes Here:

Write Extra Recipes Here:

Commercial & Cleveland
Glenns Ferry, Idaho

Phone 587-3067

Bey Mortuary, Inc.

ARTHUR SMITH

490 East 2nd, North
Mountain Home, Idaho

SEE

JIM WILLIAMSON

FOR

B. F. Goodrich & Mohawk

TIRES

Guaranteed
Wheel Alignment

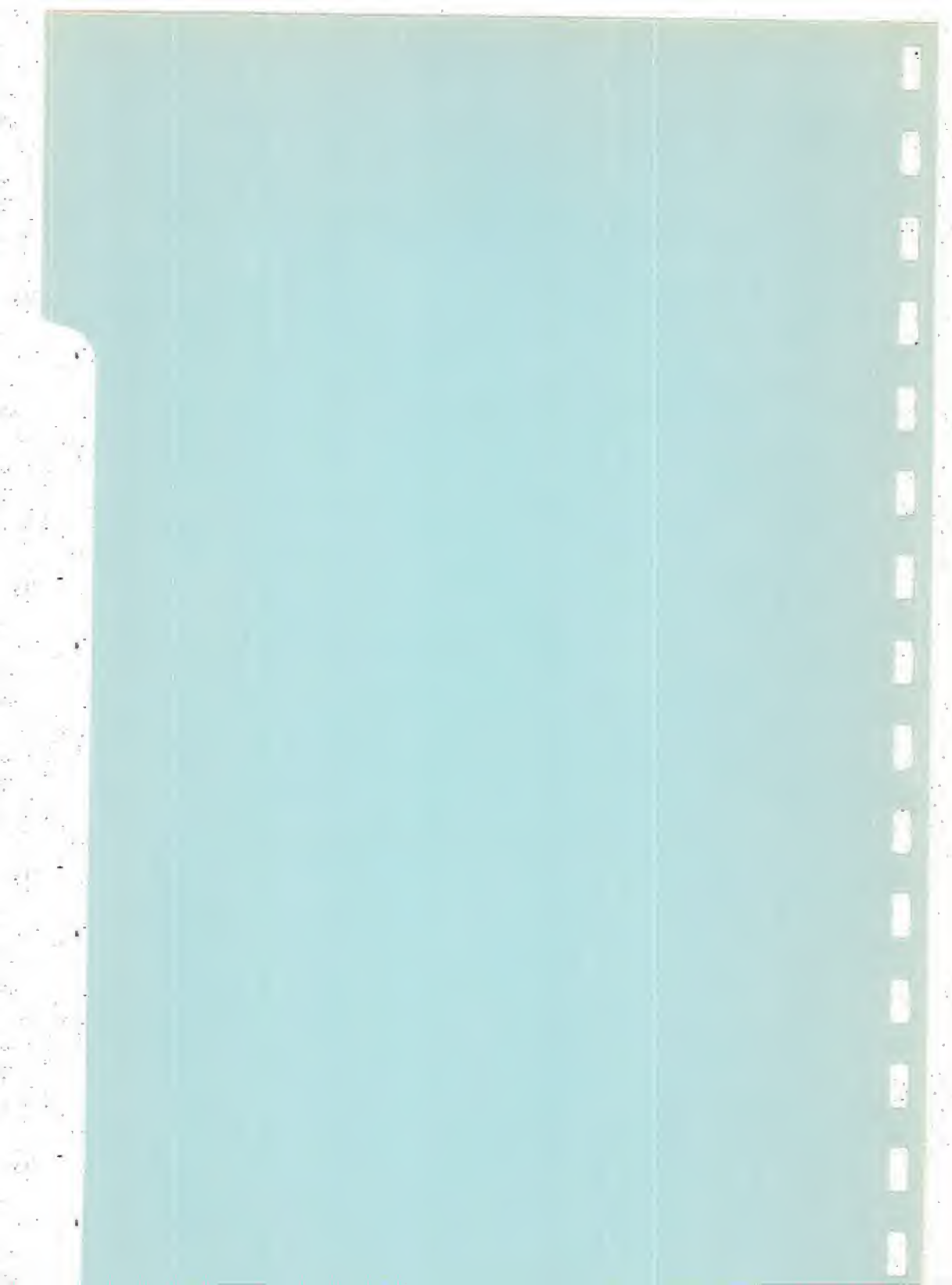
Complete
Brake Service

SCHWINN

Bikes

Complete Repairs

Bikes & Lawnmowers



MISCELLANEOUS



CHOKE CHERRY NECTAR

Mrs. W. C. Dawes

12 lbs. choke cherries
3 oz. tartaric acid

2 qts. water
1-1/2 pts. sugar to each pt. juice

Wash and grind Choke cherries, seeds and all, add the tartaric acid and 2 qts. water; mix all together. Place in a stone jar for 48 hours, stirring occasionally. Strain through a fine collander and then through a cloth until all juice is extracted. To each pt. of juice add 1-1/2 pts. sugar. Stir and dissolve well, then place in containers or jars and seal. This syrup is excellent on hot cakes or over ice cream. For a drink, mix 1/4 c. nectar and 1 tsp. lemon juice in a drinking glass and fill with ice water. The pulp may be simmered for a while with an equal amount of water. The juice strained out makes excellent jelly using Certo.

FRENCH DRESSING

Emeline Cotner

1 tsp. onion salt
2 tsp. salt
1/2 tsp. pepper
1/2 tsp. paprika
1 tsp. garlic salt
1 Tbsp. dry mustard

1 c. sugar
1/2 c. vinegar
1 c. catsup
3/4 c. tomato soup
1 to 1-1/2 c. salad oil

Mix and keep in refrigerator. Use as needed. Makes 1 qt.

RUSSIAN DRESSING

Candance Smith

Mix together:
3/4 c. mayonnaise
3 Tbsp. chili sauce

1 tsp. minced chives
1 Tbsp. minced stuffed olives
1 Tbsp. minced capers

ROQUEFORT DRESSING

Candance Smith

1 qt. mayonnaise
2 c. buttermilk
1 tsp. salt

1 tsp. garlic powder or 2 tsp.
garlic salt
3/4 pkg. Good Seasons blue
cheese powdered mix

Mix well.

POPPY SEED DRESSING

Leila Appling

1 c. sugar (rounded)
2 tsp. dry mustard
2 tsp. salt

3 Tbsp. finely grated onion
1/2 c. + 2 Tbsp. vinegar

Mix above ingredients. Slowly add 2 c. salad oil and beat during entire addition. Add 3 Tbsp. poppy seed. Makes 1 qt.

CREAMY FROSTING

Marjorie Murray

1 c. milk
5 Tbsp. flour
1/2 c. margarine
1/2 c. Crisco

1 c. powdered sugar
pinch of salt
1 tsp. vanilla

Combine milk and flour in a saucepan and boil until it is very thick and forms a ball. Cool and then beat until smooth. Add remaining ingredients and continue beating until very fluffy. May be stored in refrigerator until needed.

CHOCOLATE ICING

Marjorie Hamilton

1 c. sugar
1/2 c. thin milk
1/2 c. butter or oleo

3-1/2 Tbsp. cocoa
1 Tbsp. vanilla

Mix above ingredients in saucepan. Bring to boil and boil until soft ball is formed when dropped in cold water. Remove from heat and add vanilla. Cool. Beat until ready to spread.

BARBECUE SAUCE (for Spareribs, Pork or Beef Roast)

Ruby Grafft

2 Tbsp. butter
1 onion
1 clove garlic
1/2 c. diced celery
3/4 c. water
1 c. catsup
2 Tbsp. vinegar

2 Tbsp. lemon juice
2 Tbsp. Worcestershire sauce
2 Tbsp. brown sugar
1 tsp. dry mustard
1 tsp. salt
1/4 tsp. pepper

Saute onion, garlic and celery in butter. Add remaining ingredients and heat. Pour over ribs or roast and roast meat usual time. Sauce may be thickened for gravy.

HOT GINGER TEA

Sylva Doran

4 tea bags
2 to 3 inch cinnamon sticks
8 whole cloves

2 large pieces crystallized ginger,
slice very thin
3 to 4 Tbsp. sugar
6 c. boiling water

Combine tea, cinnamon sticks, cloves, crystallized ginger and sugar in large teapot. Pour boiling water over tea, spices and sugar; allow to steep 3 minutes. Remove tea bags and steep 5 minutes more. To serve, pour tea into heated cups and float a quarter of a sliver of orange in each cup.

SANDWICH SPREAD

Lucille Amy

12 green tomatoes
15 red and green sweet peppers
2 onions
1 pt. carrots (ground)
1 pt. prepared mustard

4 Tbsp. flour
3 c. sugar
1 qt. mayonnaise
1 Tbsp. salt
1 Tbsp. celery seed

Boil together tomatoes, peppers, onions, carrots, mustard, flour and sugar. Remove from heat and add remaining ingredients. Cover and store in a cool place.

LEMON BUTTER

Margaret Walter

juice and rind of 3 lemons
3 eggs, well beaten
2 c. sugar

1 level Tbsp. cornstarch (or
3-1/2 Tbsp. flour)
3/4 c. water
1 Tbsp. butter

Combine all ingredients in double boiler or saucepan over low heat, cook until thick and clear. "Real Lemon" may be substituted for the lemon and juice. Use as a spread for toast and rolls. Also may be used for a cake filling or frosting.

EGG NOODLES

Ruth Ott

2 eggs
2 Tbsp. milk
1/2 tsp. baking powder

1/2 tsp. salt
enough flour to make stiff
enough to roll

Beat eggs and add milk. Mix dry ingredients together then stir in mixture of eggs and milk. When stiff, roll out very thin on paper and let dry until they may be cut in ribbons without breaking. Serves 3 to 4 people.

HOMEMADE NOODLES

Marjorie Hamilton

3 egg yolks
1 whole egg
3 Tbsp. cold water

1 tsp. salt
2 c. sifted flour

Beat yolks and egg until very light. Beat in water and salt. Stir in and work in with hands the flour. Divide the dough, roll out as thin as possible. Let dough partially dry, then roll up as for jelly roll and cut into desired width. Shake out strips and allow to dry before using or storing.

BAKED BEANS

Marjorie Murray

2 large cans pork and beans
3/4 c. brown sugar
1 tsp. dry mustard

3 slices bacon, chopped
1/2 c. catsup

Combine all ingredients except bacon and empty into a greased casserole. Sprinkle the chopped bacon over the top. Bake in 325 degree oven for 3 to 4 hours as desired.

BAKED RICE

Marjorie Murray

3 Tbsp. butter or margarine
1 c. raw rice
3 chicken bouillon cubes

3 c. boiling water
2 Tbsp. parsley flakes

Heat oven to 350 degrees. Melt butter in skillet. Add rice and cook over moderate heat until lightly browned. Spoon into 1-1/2 qt. casserole. Dissolve bouillon cubes in boiling water; pour over rice. Sprinkle with parsley. Cover and bake for 50 minutes. Serves 6.

Write An Extra Recipe Here:

OVEN TEMPERATURE CHART

Slow	250 degrees - 325 degrees F.
Moderate	325 degrees - 375 degrees F.
Moderate hot	375 degrees - 425 degrees F.
Hot	425 degrees - 450 degrees F.
Very hot	450 degrees - 475 degrees F.

	Minutes	Temperature
BREADS		
Loaf	50-60	400
Rolls	20-30	400
Biscuits	12-15	450
Muffins	20-25	400
Popovers	30-40	425
Corn bread	25-30	400
Nut	50-60	350
Gingerbread	30-40	325
PIES		
Pumpkin	35-45	400
Two-crust	25-40	400
Shells	10-12	450
Meringue	10-15	300
COOKIES		
Drop	10-15	400
Rolled	8-12	400
Ice box	8-12	400
Molasses	10-15	350
CAKES		
Angel	60	325
Sponge	60	325
Cup	25	350
Layer	25-30	375
Loaf	45-60	350
Sheet	20-30	375
Pound	60-90	325
MEAT AND POULTRY		
Beef, rare	20 min. to lb.	300
Beef, medium	25 min. to lb.	300
Beef, done	30 min. to lb.	300
Pork	40 min. to lb.	350
Ham, smoked	30 min. to lb.	300
Mutton	35 min. to lb.	300
Veal	35 min. to lb.	325
Chicken	25 min. to lb.	350
Duck	25 min. to lb.	350
Turkey, large	20 min. to lb.	275
Turkey, small	25 min. to lb.	300
Fish.....	20 min. to lb.	375

OVEN TEMPERATURE CHART (Continued)

MISCELLANEOUS

Custard cup	20-30	300
Custard casserole	45-60	300
Souffle	50-60	325
Baked potato	60-90	400
Baked beans	6 hours	350
Timbales	35-45	300
Rice Pudding	50-60	325
Scalloped potato	60-90	375

TIME CHART FOR ROASTS

Kind:	Minutes per lb. after searing:
Beef - rare	10-16
medium	17-22
well done	23-30
Veal, pork, lamb - well done ..	30
Cured pork - well done	40-55

Broiling: Remove any extra fat from the meat and grease the broiler with some of it. Broil the meat over a clear fire or under a gas or electric burner. Sear it on both sides and cook it half of the required time on each side.

Pan broiling: Heat a frying pan very hot and grease it, by rubbing with a little fat. Sear meat on both sides, then cook more slowly until done. Season. Keep free from fat.

TIME TABLE FOR BROILING AND PAN BROILING

Kind of Meat:	Time in Minutes:
Beef steaks - 1-inch thick	Rare or medium, 8-10
1 1/2-inch	Rare or medium, 10-15
2-inch	Rare or medium, 18-25
Pork chops, thin	8-10
Lamb chops, rib	6-8
Loin or shoulder	8-10
Mutton chops 1-inch thick	15-20
Veal cutlets, very thin	6-8
Chops	10

Sauteing or pan frying: Remove any extra fat and dip the meat in crumbs, egg and crumbs again (or use a mixture of corn meal and crumbs), cook 25 to 30 minutes in a small amount of fat in a frying pan, browning first on one side then turning, seasoning with salt and pepper, and browning on the other. Example: breaded veal chops.

Tender Meat Cookery: Roasting: Skewer meat into shape, lay on

TIME TABLE FOR BROILING AND PAN BROILING (Continued)

a rack in a meat pan and put pieces of the meat fat in the bottom of the pan. Place in a hot oven, 500 degrees F., on the upper grate for 10 minutes to sear meat; season with salt and pepper, remove to the lower grate of oven; lower temperature to about 300 degrees F.; baste occasionally until done. Add hot water if necessary for basting.

TEMPERATURES FOR BAKING FLOUR MIXTURES

<u>Food</u>	<u>Temperature</u>	<u>Time (Min.)</u>
Baking powder biscuit .	450 degrees to 460 degrees	12-15
Bread	350 degrees to 400 degrees	45-60
Butter cake, loaf	360 degrees to 400 degrees	40-60
Butter cake, layer	380 degrees to 400 degrees	20-40
Cake, angel	300 degrees to 360 degrees	50-60
Cake, sponge	300 degrees to 350 degrees	40-60
Cake, fruit	275 degrees to 325 degrees	3-4 hours
Cookies, thin	380 degrees to 390 degrees	10-12
Cookies, molasses	350 degrees to 375 degrees	18-20
Cream puffs	300 degrees to 350 degrees	45-60
Meringues	250 degrees to 300 degrees	40-60
Muffins (b. p.)	400 degrees to 425 degrees	20-25
Pie crust	400 degrees to 500 degrees	20-40
Popovers	350 degrees to 450 degrees	35-40
Rolls.....	400 degrees to 425 degrees	25-30

TABLE FOR COOKING CEREALS

<u>Kind and Amount</u>	<u>Salt</u>	<u>Water</u>	<u>Time in double boiler</u>
Cream of wheat, 1 cup .	1 1/2 tsp.	4 c.	40 minutes
Corn meal, 1 cup	1 1/2 tsp.	4 c.	3 1/2 hours
Rice, 1 cup	1 tsp.	3 c.	40 minutes
Hominy (coarse)	1 tsp.	5 c.	3 hours
(fine)	1 1/2 tsp.	4 c.	2 hours
Rolled oats, 1 cup.....	1 tsp.	2 1/2 c.	1 hour
Cracked wheat, 1 cup..	1 tsp.	4 c.	4 to 6 hours

TABLE FOR DRIED FRUITS

<u>Fruit</u>	<u>Cooking Time</u>	<u>Amount of Sugar or Honey</u>
Apricots	About 40 minutes	1/4 c. for each c. fruit
Figs	About 30 minutes	1 Tbsp. for each c. fruit
Peaches	About 45 minutes	1/4 c. for each c. fruit
Prunes	About 45 minutes	2 Tbsp. for each c. fruit

SAUCES

<u>White Sauce</u>	<u>Liquid</u>	<u>Thickening Material</u>	<u>Fat</u>	<u>Seasoning (salt)</u>
No. 1 thin	1 c. milk	1 Tbsp. flour	1 Tbsp.	1/2 tsp.
No. 2 medium...	1 c. milk	2 Tbsp. flour	1 1/2 Tbsp.	1/2 tsp.
No. 3	1 c. milk	3 Tbsp. flour	2 Tbsp.	1 tsp.
No. 4 thick	1 c. milk	4 Tbsp. flour	2 1/2 Tbsp.	1 tsp.
Use No. 1 sauce for cream soups.				
Use No. 2 sauce for creamed or scalloped dishes or gravy.				
Use No. 3 sauce for souffles.				
Use No. 4 sauce for croquettes.				

VEGETABLE TIME TABLE

<u>Vegetable</u>	<u>Boiled</u>	<u>Minutes Steamed</u>	<u>Baked</u>
Asparagus, tied in bundles	30		
Artichokes, French	40	45-60	
Beans, Lima, depending on age	20-40	60	
Beans, string	15-45	60	
Beets, young with skins on	45	60	70-90
Cabbage, chopped, cut sectional	10-20	25	
Cauliflower, stem down.....	20-30		
Carrots, cut across	20-30	40	
Chard	60-90	90	
Celery, cut in lengths 1/2 inch	30	45	
Corn, green, tender	5-10	15	20
Cucumbers, peeled and cut.....	20	30	40
Eggplant, whole	30	40	45
Onions	45	60	60
Parsnips	60	75	75
Peas, green	20-40	35-50	
Peppers	20-30	30	30
Potatoes, depending on size	20-40	60	45-60
Pumpkin, in cubes.....	30	45	60
Potatoes, sweet	40	40	45-60
Salsify	25	45	
Spinach	20	30	
Squash in cubes	20-40	50	60
Tomatoes, depending on size	5-15	50	15-20
Turnips, depending on size	30-60		

CANDY THERMOMETER HINTS

To check candy thermometer accuracy, let stand 10 minutes in boiling water. Thermometer should read 212 degrees; if there is any variation, subtract or add to make the same degree of allowance in testing candy.

Thread	230 degrees to 234 degrees
Soft ball	234 degrees to 238 degrees
Medium ball....	238 degrees to 244 degrees
Firm ball	244 degrees to 248 degrees
Hard ball	248 degrees to 254 degrees
Very hard ball..	254 degrees to 265 degrees
Light crack	265 degrees to 285 degrees
Hard crack	290 degrees to 300 degrees

TEMPERATURES IN CANDY MAKING

Fudge, opera creams, penuche and cream candies

	234-236 degrees, soft ball
Fondants (mints, etc.).....	234-236 degrees, soft ball
Marshmallows	238-240 degrees, soft ball
Caramel mixtures.....	246-252 degrees, firm ball
Taffies	254-270 degrees, hard ball
Butterscotch.....	280-300 degrees, crack
Brittles	290-310 degrees, hard crack

Boiled frostings:

1 egg white to 1 c. sugar	- 238-242 degrees, soft ball or thread
2 egg whites to 1 c. sugar	- 244-248 degrees, soft ball or thread
3 egg whites to 1 c. sugar	- 254-260 degrees, firm ball or long thread.

TIME AND TEMPERATURE REQUIRED FOR CAKE BAKING

Sponge cake .	275-325 degrees - 40 minutes to 1 hour
Loaf cake ...	325-350 degrees - 40 minutes to 1 hour
Cup cakes ...	350-375 degrees - 15 to 25 minutes
Layer cake ..	375-400 degrees - 20-30 minutes

FOR THE COOKY JAR

Cooky dough that is to be rolled is much easier to handle after it has been in a cold place 10 to 30 minutes. This keeps the dough from sticking, even though it may be soft. If not done, the soft dough may require more flour and too much flour makes cookies hard and brittle; in rolling, take out on a floured board only as much dough as can be managed easily. Flour the rolling pin slightly and roll lightly to desired thickness. Cut shapes close together and keep all trimmings for the last. Place pans or sheets in upper third of oven. Watch cookies carefully while baking to avoid burning edges.

When sprinkling sugar on cookies, try putting it into a salt shaker. It saves time.

ROAST TURKEY

Stuff and truss turkey; brush skin with cooking fat. Place breast up on a rack in a shallow open pan. Cover turkey with fat-moistened cheesecloth, large enough to cover top and drape down on all sides. Place in preheated oven, 325 degrees F. Do not sear; do not add water; do not cover. Basting is unnecessary, but if cloth dries during cooking, moisten it with drippings in pan. When meat thermometer registers 190 degrees F. (20 minutes before turkey should be done) test for doneness. Press fleshy part of drumstick between fingers; meat should feel very soft; or move drumstick up and down; it should move readily or twist out of joint. Roasting Time (stuffed ready-to-cook weight):

4 to 8-lb. turkey.....	3 to 4 hours
8 to 12-lb. turkey	4 to 5 hours
12 to 16-lb. turkey	5 to 6 hours
16 to 20-lb. turkey	6 to 7 1/2 hours
20 to 24-lb. turkey	7 1/2 to 9 hours

Roasting Time and Temperature (whole turkeys):

<u>Ready-to-cook Weight</u>	<u>Oven Temperature</u>	<u>Total Time (Hours)</u>
8 to 10	325 degrees F.	4 to 4 1/2
10 to 12	325 degrees F.	4 1/2 to 5
12 to 14	325 degrees F.	5 to 5 1/4
14 to 16	325 degrees F.	5 1/4 to 6
16 to 18	325 degrees F.	6 to 6 1/2
18 to 20	325 degrees F.	6 1/2 to 7 1/2
20 to 24	325 degrees F.	7 1/2 to 9

Note: If turkey is roasted unstuffed, reduce time approximately 5 minutes per pound.

(Half Turkeys)

3 1/2 to 5	325 degrees F.	3 to 3 1/2
5 to 8	325 degrees F.	3 1/2 to 4
8 to 12	325 degrees F.	4 to 5

(Foil Wrapped Turkeys)

8 to 10	450 degrees F.	2 1/4 to 2 1/2
10 to 12	450 degrees F.	2 1/2 to 3
12 to 16	450 degrees F.	3 to 3 1/4
16 to 20	450 degrees F.	3 1/4 to 3 1/2
20 to 24	450 degrees F.	3 1/2 to 3 3/4

INGREDIENT SUBSTITUTIONS

- 1 square (1 oz.) chocolate equals 3 tablespoons cocoa plus 1 tablespoon vegetable shortening.
- 1 $3/4$ cups (approximately) all-purpose flour equals 2 cups cake flour.
- $2/3$ cups honey equals 1 cup sugar plus $1/3$ cup of water.
- 1 package (8 to 9 oz.) macaroni or spaghetti equals 4 to 5 cups cooked.
- 1 cup raw rice equals 3 cups of cooked rice, approximately.
- 1 $1/2$ cups corn syrup equals 1 cup sugar plus $1/2$ cup of water.
- 2 tablespoons flour (for thickening) equals 1 tablespoon corn starch.
- 2 cups ground meat (tightly packed) equals 1 pound.
- 3 cups ground meat (loosely packed) equals 1 pound.
- $2 1/2$ cups raisins equals 1 pound.
- 3 cups coarsely chopped nuts equals 1 pound.
- 1 cup sweet milk equals 1 cup sour milk plus 1 teaspoon soda.
- $1/2$ teaspoon soda plus 1 cup sour milk equals 2 teaspoons baking powder.
- 2 cups equals 1 can (tall)
- $2 1/2$ cups equals No. 2 can
- $3 1/2$ cups equals No. 2 $1/2$ can
- 1 lemon (medium) equals 3 tablespoons juice
- 1 orange (medium) equals $1/2$ cup juice
- 2 Tablespoons shortening equals 1 ounce.

TABLE OF MEASUREMENTS AND ABBREVIATIONS

t. or tsp.	teaspoons
T. or Tbsp.	tablespoons
c.	cup
pt.	pint
qt.	quart
lb.	pound
3 t.	1 T.
16 T.	1 c. (4 T. - $1/4$ c.; 8 T. - $1/2$ c.)
2 cups	1 pint
2 pints	1 qt.
4 qt.	1 gal.

MEASURES OF FRUITS AND NUTS

- 1 pound dates measure about 2 cups
- 1 pound raisins, prunes, dried apricots, dried peaches, dried pears or dried figs measures about $3 1/4$ to $3 1/2$ cups
- 1 pound dried apples measure about 5 cups
- 1 pound cut-up candied fruit peel measures about 3 cups
- 1 pound shelled almonds or Brazil nuts measure about 3 cups
- 1 pound shelled walnuts or pecans measure about 4 cups

SUPPER QUANTITY COOKING

BAKED BEANS FOR 100:

8 qt. dry beans	4 lb. salt pork
20 qt. salad	20 doz. rolls
4 lb. butter	20 pies
4 qt. cream	2 lb. coffee

HASH SUPPER FOR 100:

40 lb. corned beef	5 qt. salad dressing
32 qt. potatoes	5 lb. butter
20 doz. rolls	2 lb. coffee
20 qt. chopped cabbage	4 qt. cream

CABBAGE SALAD FOR 175:

20 lb. cabbage	4 large cans crushed
1 1/2 qt. Miracle Whip	pineapple
	2 bunches carrots

HAM SUPPER FOR 225:

48 lb. canned ham	2 qt. milk
24 potato salads (solicited)	1 lb. Crisco
5 lb. coffee	5 to 6 c. water
1 pt. cream	48 pkg. peas
45 qt. strawberries	8 qt. milk
6 pkg. Bisquick equals	6 qt. heavy cream
3/4-inch biscuits	1 pkg. Starlac
	1 c. sugar, add to Bisquick

BRAISED BEEF FOR 200:

65 lb. stew beef	Harvard beets
60 lb. potatoes	Cabbage salad
36 pies	40 lb. turnip
	2 lb. cheese

TURKEY DINNER FOR 250:

7 turkeys	75 lb. potato
75 lb. butternut squash	10 bunches celery
20 large cranberry rings	44 pies

CHICKEN SHORTCAKE FOR 135:

60 lb. chicken	3 large pkg. Bisquick
30 pkg. frozen peas	17 pkg. Flakon corn mix
12 cans cranberry sauce	2 bunches celery